



Private Dining Menu

GARAGE
GRILL 

Private Dining

Garage Grill offers private dining rooms for all your social and business entertaining needs. Host your rehearsal dinner, corporate meeting, holiday celebration, reception, family gathering or any social event in our private dining room.



Build Your Own Buffet

Pick and choose items from a variety of options including appetizers, salads, entrees, sides, desserts, and add on platters

Includes Non-Alcoholic Beverage

Coke Products, Iced Tea, Water

Includes Chips and Salsa

Appetizers: (\$8 per person, per item)

Tacho/Nacho Bar

Tater Tots or Chips, Ground Beef, House-made Queso, Corn and Black Bean Salsa, Pico De Gallo, Pickled Jalapeños, Guacamole

Veggie Pin Wheels

Spinach Artichoke Spread, Cucumbers, Carrots, Lettuce, Tomato, Pickled Red Onion, Bell Peppers, Wrapped in a Spinach Tortilla

Turkey Club Tea Sandwiches

House Smoked Turkey, Bacon, Tomato, Avocado, Lettuce, Cheddar Cheese, Chipotle Mayo, Honey Wheat Bread

Brisket Sliders (+2 per person)

16-hour Smoked Brisket, House-made dill pickles, Bonneville Bourbon BBQ Sauce, Brioche Bun

Sushi Nacho (+2 per person)

Crispy Wontons, Crab Salad, Ahi Tuna, Seaweed Salad, Avocado, Lime Crema, Habanero Eel Sauce, and Spicy Mayo

Salads: (\$8 per person, per item)

House Salad

Spring Mix, Tomato, Red Onion, Cucumber, Cheddar Cheese, Choose Ranch Dressing or Balsamic Vinaigrette

Caesar Salad

Crisp Romaine, Rustic Croutons, Chopped Bacon, Shredded Parmesan, Caesar Dressing

Baja Salad

Crisp Romaine, Tomatoes, Avocado, Cheddar Cheese, Corn & Black Bean Salsa, Cilantro Lime Vinaigrette

Cobb Salad

Crisp Romaine, House-smoked Turkey, Applewood Bacon, Tomato, Gorgonzola Crumble, Hard Boiled Egg, Avocado, Blue Cheese Dressing

Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability.

Please add applicable sales tax. Gratuity is not included. Room Rates May Apply

*Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats,

poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

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Includes Chips and Salsa

**Entree: (\$14 per person,
per item)**

Build Your Own Burger Bar

Includes:

Wood Fired Burger Patties

Lettuce, Tomato, Onion, & Pickle Platter

Cheese Platter

Brioche Buns

Ketchup

Mustard

Mayo

Burger Bar Premium Add-ons +3 per item

Bacon Marmalade

Crispy Tobasco Onion

Habanero Relish

Bacon

Pickled Jalapeno

Fried Chicken With Brown Gravy

Grilled Chicken With Brown Gravy

Jambalaya With White Rice

Andouille Sausage, Chicken, Cajun Tomato Sauce,
and Shrimp

Top Gear Mac and Cheese

Macaroni Tossed with Top Gear Amber Ale
3-cheese Sauce and Crispy Bacon

Add Chicken +4

Tifosi Fettuccini Alfredo

Mushrooms, Tomatoes, Green Onion, Creole
Cream Sauce, Shredded Parmesan

Add Chicken +4

Grilled Salmon

Wood-fired Salmon topped with Meyer Lemon
Vinaigrette

Donburi Chicken

Grilled Teriyaki Chicken, Sautéed Veggies, Rice,
Sesame Seeds, Cilantro

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Build Your Own Buffet

Pick and choose items from a variety of options including appetizers, salads, entrees, sides, desserts, and add on platters

Includes Non-Alcoholic Beverage

Coke Products, Iced Tea, Water

Includes Chips and Salsa

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Sides: (\$8 per person, per item)

Seasonal Veggies

Mashed Potatoes

Roasted Red Potatoes

French Fries

Tater Tots

Dessert: (\$8 per person, per item)

Vanilla Bread Pudding (serves 30)

Pan of House Made Vanilla Bread Pudding topped with Caramel Sauce

Seasonal Cobbler (serves 30)

Pan of Seasonal Cobbler topped with house-made Streusel

Chocolate Cake

Cheese Cake

Add-On Platters

**Basic Sushi Platter (serves 15)
\$225**

Choose from basic rolls:

California roll

Vegas Roll

Axle Roll

Sunrise Roll

**Specialty Sushi Platter (serves 15)
\$350**

Choose from our Premium Rolls including nigiri and sashimi:

Playboy Roll

Caterpillar Roll

Ferrari Roll

Rainbow Roll

Spider Roll

Dragon Roll

Shrimp Cocktail (\$30 per dozen)

Served with Wasabi Cocktail Sauce

**Caprese Platter (Serves 20)
\$80**

Tomato Layered with Mozzarella Cheese and Fresh Basil, Drizzled with Balsamic Reduction

Dinner Plated Package A

Choose One Salad

Choose Two Entrees (1 Per Guest)

Includes Non-Alcoholic Beverage

Coke Products, Iced Tea, Water

Includes Chips and Salsa

\$28 per person

Salad:

House Salad

Spring Mix, Tomato, Red Onion, Cucumber, Cheddar Cheese, Ranch Dressing

Caesar Salad

Crisp Romaine, Rustic Croutons, Chopped Bacon, Shredded Parmesan, Caesar Dressing

Baja Salad

Crisp Romaine, Tomatoes, Avocado, Cheddar Cheese, Corn & Black Bean Salsa, Cilantro Lime Vinaigrette

Beet Salad

Spring Mix, Roasted Beets, Drunken Cranberries, Candied Pecans, Goat Cheese, Honey Dijon Vinaigrette

Entree:

Donburi Bowl

Grilled Teriyaki Chicken, Sautéed Veggies, Tempura Fried Veggies, White Rice

Philly Cheesesteak

Thinly Sliced Ribeye, Sautéed Onions, Peppers & Mushrooms Choice of Cheese and with Philly Sauce

BBQ Pork Sandwich

BBQ Pulled Pork, Cheddar Cheese, Pickles, House-made Slaw

Veggie Wrap

Spinach & Artichoke Spread, Cucumbers, Carrots, Lettuce, Tomato, Pickled Red Onion, Red Bell Peppers, Tortilla

Cheeseburger

Wood-Fired Burger Patty served with Lettuce, Tomato, and Onion, on top of a Brioche Bun with Choice of Cheese: Cheddar, Swiss, Provolone, or Pepper-jack

Tifosi Fettuccini

Mushrooms, Green Onions, Tomatoes, Creole Cream Sauce
Add Chicken +3

Top Gear Mac and Cheese

Macaroni Tossed with Top Gear Amber 3 Cheese Sauce, Crispy Bacon
Add Chicken +3

Jambalaya

Andouille Sausage, Chicken, Cajun Tomato Sauce, Rice, Grilled Shrimp (GF)

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Dinner Plated Package B

Choose One Salad

Choose Three Entrees (1 Per Guest)

Includes Non-Alcoholic Beverage

Coke Products, Iced Tea, Water

Includes Chips and Salsa

\$34 per person

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Salad:

House Salad

Spring Mix, Tomato, Red Onion, Cucumber, Cheddar Cheese, Ranch Dressing

Caesar Salad

Crisp Romaine, Rustic Croutons, Chopped Bacon, Shredded Parmesan, Caesar Dressing

Entree:

Donburi Bowl

Grilled Teriyaki Chicken, Sautéed Veggies, Tempura Fried Veggies, White Rice

Philly Cheesesteak

Thinly Sliced Ribeye, Sautéed Onions, Peppers & Mushrooms Choice of Cheese and with Philly Sauce

BBQ Pork Sandwich

BBQ Pulled Pork, Cheddar Cheese, Pickles, House-made Slaw

Veggie Wrap

Spinach & Artichoke Spread, Cucumbers, Carrots, Lettuce, Tomato, Pickled Red Onion, Red Bell Peppers, Tortilla

Cheeseburger

Wood-Fired Burger Patty served with Lettuce, Tomato, and Onion, on top of a Brioche Bun with Choice of Cheese: Cheddar, Swiss, Provolone, or Pepper-jack

Tifosi Fettuccini

Mushrooms, Green Onions, Tomatoes, Creole Cream Sauce
Add Chicken +3

Baja Salad

Crisp Romaine, Tomatoes, Avocado, Cheddar Cheese, Corn & Black Bean Salsa, Cilantro Lime Vinaigrette

Beet Salad

Spring Mix, Roasted Beets, Drunken Cranberries, Candied Pecans, Goat Cheese, Honey Dijon Vinaigrette

Top Gear Mac and Cheese

Macaroni Tossed with Top Gear Amber 3 Cheese Sauce, Crispy Bacon
Add Chicken +3

Brisket Sandwich

House Smoked Brisket, Pickles Side of Slaw, Bonneville Bourbon BBQ Sauce

Mustang Burger

House Smoked Brisket Burnt Ends, Onion Ring, Salt Flats BBQ Sauce, Bacon, Cheddar

Pace Car Chicken (grilled or fried)

Smothered Chicken Breast, Garlic Mash Potatoes, Seasonal Vegetables, Daytona IPA Gravy

Grilled Salmon

Seasonal Vegetables, Lemon-Thyme Vinaigrette, Marinated Tomatoes (GF)

Jamabalaya

Andouille Sausage, Chicken, Cajun Tomato Sauce, Rice, Grilled Shrimp (GF)

Dinner Plated Package C

Choose One Shared Appetizer

1 appetizer for every 4 guests

Choose One Salad

Choose Four Entrees (1 per guest)

Includes Non-Alcoholic Beverage

Coke Products, Iced Tea, Water

Includes Chips and Salsa

\$38 Per Person

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Appetizer:

Chili Cheese Fries

Fries, House-made Chili, Cheddar Cheese, Sour Cream, Pickled Onion, Shredded Cheese, Bread & Butter Jalapenos (GF)

Tachos

Tater Tots, Ground Beef, Queso, Roasted Corn and Black Bean Salsa, Pico De Gallo, Pickled Jalapenos, Guacamole

Spinach Dip

Cajun Spinach Artichoke Dip Served With Corn Tortilla Chips (GF)

Salad:

House Salad

Spring Mix, Tomato, Cucumber, Red Onion, Cheddar Cheese, Ranch Dressing

Beet Salad

Spring Mix, Roasted Beets, Drunken Cranberries, Candied Pecans, Goat Cheese, Honey Dijon Vinaigrette

Entrée:

Donburi Bowl

Grilled Teriyaki Chicken, Sautéed Veggies, Tempura Fried Veggies, White Rice

Philly Cheesesteak

Thinly Sliced Ribeye, Sautéed Onions, Peppers & Mushrooms Choice of Cheese and with Philly Sauce

Veggie Wrap

Spinach & Artichoke Spread, Cucumbers, Carrots, Lettuce, Tomato, Pickled Red Onion, Red Bell Peppers, Tortilla

Pace Car Chicken (grilled or fried)

Smothered Chicken Breast, Garlic Mash Potatoes, Seasonal Vegetables, Daytona IPA Gravy

Sushi Nachos (+3)

Crispy Wonton, Crab Salad, Ahi Tuna, Seaweed Salad, Tobiko, Avocado, Lime Crema, Habanero Eel Sauce and Spicy Mayo

Brisket Nachos (+3)

House Fried Tortilla Chips, Queso, House-Smoked Brisket, Bonneville Bourbon BBQ Sauce, Avocado Salsa, Sour Cream, Pickled Jalapenos, Black Bean & Corn Salsa, Cilantro

Caesar salad

Crisp Romaine, Rustic Croutons, Chopped Bacon, Shredded Parmesan, Caesar Dressing

Baja Salad

Crisp Romaine, Tomatoes, Avocado, Cheddar Cheese, Corn & Black Bean Salsa, Cilantro Lime Vinaigrette

Tifosi Fettuccini

Mushrooms, Green Onions, Tomatoes, Creole Cream Sauce

Add Chicken +3

Top Gear Mac and Cheese

Macaroni Tossed with Top Gear Amber 3 Cheese Sauce, Crispy Bacon

Add Chicken +3

Grilled Salmon

Seasonal Vegetables, Lemon-Thyme Vinaigrette, Marinated Tomatoes (GF)

Jamabalaya

Andouille Sausage, Chicken, Cajun Tomato Sauce, Rice, Grilled Shrimp (GF)

Add Ons

Party Platters:

Basic Sushi Platter \$225 (serves 15)

Choose from basic rolls:

California roll

Vegas Roll

Axle Roll

Sunrise Roll

Shrimp Cocktail \$30 per dozen

Served with Wasabi Cocktail Sauce

Caprese Platter \$80 (serves 20)

Tomato Layered with Mozzarella Cheese and Fresh Basil, Drizzled with Balsamic Reduction

Shared Appetizers

(feeds 4 guests per app)

*Refer to restaurant menu for items and pricing @ www.thegaragegrill.com

Desserts: \$5pp

Vanilla Bread Pudding
Chocolate Cake

Specialty Sushi Platter \$350 (serves 15)

Choose from our Premium Rolls including nigiri and sashimi:

Playboy Roll

Caterpillar Roll

Ferrari Roll

Rainbow Roll

Spider Roll

Dragon Roll

Cheesecake

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